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OF SILICON VALLEY

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MONTHS

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Gary Kawesch, M.D.

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Boiling Crab



"make a cow happy..
EAT SEAFOOD!!!"

Male
27 years old
GARDEN GROVE,
California
United States

Last Login: 12/4/2007

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MySpace URL:

http://www.myspace.com/theboilingcrab

WE TAKIN' OVER

by DJ KHALED

01:32

Boiling Crab's Interests

General	FIESTA!!!
Music	tunes that make you wanna shake your tail feather and tap your feet
Television	sport channels, food network, mtv, family guy, american idol, oprah, dancing with the stars, the simpsons, and some more sport channels
Groups:	The Boiling Crab Eater's CLUB!!! View All Boiling Crab's Groups

Boiling Crab's Details

Status:	Single
Hometown:	Grove of Garden
Zodiac Sign:	Aries
Income:	\$250,000 and Higher

Boiling Crab is in your extended network

Boiling Crab's Latest Blog Entry [[Subscribe to this Blog](#)]

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Boiling Crab's Blurbs

About me:



hop on the train and see where everyone is headed to!!!
serving louisiana **crawfish**, louisiana raw **oysters**, texas **blue crab**, **dungeoness crab**, **king crab legs**, texas **shrimp**, and maine **lobster** (seasonal) with our own **ORIGINAL** seasonings: rajun cajun, garlic butter, lemon pepper, and the whole sha-bang. also serving **gumbo**, **corn** and **sausages**.

new items added to the menu:

- fried catfish
- cajun hot wings
- fried shrimp
- cajun fries
- king crab legs
- san fran crab
- potatoes
- shrimp etouffe

COME JOIN THE FUN! we have some new items up our sleeves so don't forget to ask about that. it's head suckn' tail pinchn' good.

catch us during the hours of
Monday thru Friday **3pm-10pm**
AND
Saturday thru Sunday **12pm-10pm**

you can find us in

CALIFORNIA

14241 Euclid Street
Garden Grove, CA 92843
(714)265-2722

13892 Brookhurst Street
Garden Grove, CA 92843
(714) 636-4885

742 W. Valley Blvd
Alhambra, CA 91803
(626) 576-9368

TEXAS

8300 W Sam Houston Pkwy
S#268
Houston, TX 77072
(281) 988-4750

Dallas, TX
COMING SOON!

ATTENTION! check out our official website
www.theboilingcrab.com

we'll see you there!

Who I'd like to meet:

♥ you crazy seafood lovers ♥

send in your pictures so we can post them up

Boiling Crab's Friend Space

Boiling Crab has 543 friends.

Nana THE Lau



Lucas



Nazty



julie



EXHIBIT I

From: Han Van [snowhv@yahoo.com]
Sent: Wednesday, January 17, 2007 10:17 PM
To: theboilingcrab@yahoo.com
Subject: Location

Do you have another location in San Jose, CA? I saw one in San Jose but wasn't sure if it was the same restaurant as the ones in Orange County.

Never miss an email again!
Yahoo! Toolbar alerts you the instant new Mail arrives. [Check it out.](#)

EXHIBIT J

THE BOILING CRAB
14241 Euclid St. #C-116
Garden Grove, CA 92843
714-265-2722

October 2, 2006

The Boiling Crab
393 N. Capitol Avenue
San Jose, CA 95133

To Whom It May Concern:

UNLAWFUL USE OF "THE BOILING CRAB" TRADENAME

This letter is to inform you and your company that you are currently in violation of both the California State Penal Code and the California Business & Professions Code for your unlawful use of "The Boiling Crab" tradename.

You are hereby ordered to cease and desist the use of "THE BOILING CRAB" in any manner or form to identify your business.

**IF YOU DONNOT STOP USE OF "THE BOILING CRAB" WITHIN 10 DAYS
WE ARE PREPARED TO FILE THE FOLLOWING CHARGES AGAINST YOU:**

- (1) Penal Code Section 350
- (2) Business & Professions Code Section 14208
- (3) Intentional Interference with Contractual Relations
- (4) Intentional Interference with Business Relations
- (5) Intentional Interference with Prospective Economic Advantage

You may be punished by a fine of more than fifty thousand dollars (\$50,000), or by imprisonment in a county jail for not more than one year, or in the state prison for 16 months, or two or three years, or by both that fine and imprisonment.

**YOU HAVE EXACTLY 10 BUSINESS DAYS TO COMPLY WITH THIS
REQUEST BEFORE WE BRING FORMAL LEGAL SUIT AGAINST YOU.**

If we do not hear from you after 10 business days, we shall assume that you have decided to ignore our demand.

Sincerely,
THE BOILING CRAB
A Registered California Entity

EXHIBIT K

ORANGE COUNTY REPORTER

- SINCE 1921 -

600 W. Santa Ana Blvd., Suite 205, Santa Ana, California 92701-4542
Telephone (714) 543-2027 • Fax (714) 542-6841

DADA NGO
SINH DARELLA L.L.C.
16130 WHITECAP CIR.
FOUNTAIN VALLEY, CA 92708

PROOF OF PUBLICATION

(2015.5 C.C.P.)

State of California)
County of Orange) ss

Notice Type: FNS FICTITIOUS BUSINESS NAME

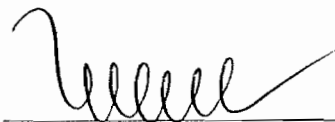
Ad Description: THE BOILING CRAB

I am a citizen of the United States and a resident of the State of California; I am over the age of eighteen years, and not a party to or interested in the above entitled matter. I am the principal clerk of the printer and publisher of the ORANGE COUNTY REPORTER, a newspaper published in the English language in the City of Santa Ana, and adjudged a newspaper of general circulation as defined by the laws of the State of California by the Superior Court of the County of Orange, State of California, under date of June 2, 1922, Case No. 13,421. That the notice, of which the annexed is a printed copy, has been published in each regular and entire issue of said newspaper and not in any supplement thereof on the following dates, to-wit:

07/02/03, 07/09/03, 07/16/03, 07/23/03

Executed on: 07/23/2003
At Los Angeles, California

I certify (or declare) under penalty of perjury that the foregoing is true and correct.



Signature

This space for filing stamp only

FILED

JUL 25 2003

TOM DALY, CLERK-RECORDER

By _____ DEPUTY

OR#: 555166

**FICTITIOUS BUSINESS
NAME STATEMENT**
File No. 20036948061

The following person(s) is (are) doing business as:

THE BOILING CRAB, 14241 Euclid St. #C116, Garden Grove, CA 92843.
SinhDarella L.L.C. 16130 WhiteCap Cir, Fountain Valley, CA 92708-1843.

This business is conducted by Limited Liability Co.

I declare that all information in this statement is true and correct. (A registrant who declares as true information which he or she knows to be false is guilty of a crime.)

SINH DARELLA, L.L.C.
/s/ DADA NGO, President

This statement was filed with the County Clerk of Orange County on June 13, 2003. The registrant(s) commenced to transact business under the fictitious business name or names listed above on N/A.

NOTICE-This Fictitious Name Statement expires five years from the date it was filed in the office of the County Clerk. A New Fictitious Business Name Statement must be filed before that time.

The filing of this statement does not of itself authorize the use in this state of a Fictitious Business Name in violation of the rights of another under Federal, State, or common law (See Section 14411 et seq., Business and Professions Code).
Change List Previous No. 20036944750
07/02/03, 07/09/03, 07/16/03, 07/23/03
OR 555166#

TBC 000213

EXHIBIT L



EXHIBIT M



14241 Euclid Street #C-116
Garden Grove, CA 92843
714.265.CRAB (2722)

CRAWFISH * SHRIMP * OYSTER

EXHIBIT N

A

Document 38-3

Filed 12/



EXHIBIT O

A

Document 38-3

Filed 12/



EXHIBIT P



EXHIBIT Q



EXHIBIT R

A

Document 38-3

Filed 12/





EXHIBIT S



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Monster Munching

A blog about dining, cooking, and eating in and around Orange County, California.

TUESDAY, APRIL 04, 2006

Boiling Crab - Garden Grove



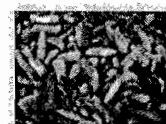
A recent Chowhound find reported by jaydee and followed up by Hershey Bomar was **Boiling Crab**, a Cajun-styled, Vietnamese-owned, seafood boil restaurant located on the fringes of Garden Grove's Little Saigon.

Although the restaurant is one of many Cajun crawfish joints to recently pop-up in the area, on the Saturday night of my visit, it was filled to capacity and the wait list was two pages long.

Two doors down, a coin-op laundromat did its own steady business. And with **Boiling Crab's** wait time lasting well over an hour, I estimate that a load of laundry was washed, dried, pressed and folded by the time our table was ready.

Since the restaurant took no reservations and its rectangular room was no larger than a stripmall *pho* joint, most of the crowd milled around outside, on the sidewalk. Those waiting and standing were predominantly college-aged Asians, who smoked like fiends and swore like sailors.

About Me



Name:
elmomons
Location:
Irvine, Cal
United States

[View my complete prof](#)

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Previous Posts

[Pondok Kaki Lima at the Inn - Duarte](#)

[A Tale of Three Soft Tofu Restaurants - Irvine](#)

[Mr. Baguette - Rosemead](#)

[Cafe Hiro - Cypress - Lun its Fourth Anniversary](#)

[Growers Direct - Costa M](#)

[Jerry's Dogs - Santa Ana](#)

[Genki Living - Irvine](#)

[Breakfast at Ikea - Costa](#)

[Wholesome Choice - Irvir](#)

[The Magic Wok - Artesia Superpost](#)



TBC 000142

The kitschy decor of the place, which feels like a hastily put together nautical theme night at the high school dance (a fake anchor here, a fishing net and a life preserver there), seemed contradictory to the crowd.



The point of the evening was not to bask in the theme park ambience, but to feast on crawfish, shrimp and crab. Small mountains of spent shells, heads, crawlers, and bald corn cobs littered the tables, along with sweaty bottles of Coronas and styrofoam cups of soda-pop.

Upon being seated, butcher paper was laid out on our tabletop for soaking up stray juice. Asking how we should order, our young waitress explained that the rule of thumb is a pound of crawfish per person at a market price of \$7.99/lb. The first two pounds includes one small corn on the cob and sliced Cajun sausage.

We ordered three pounds of the mudbugs seasoned with "The Whole Sha-Bang", a mixture of hot Cajun rub, roughly diced garlic, lemon juice, and melted butter. We also asked for some extra corn (\$0.50 each) and sausage (\$2.99).

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Alaska King Crab Legs

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Alaska.
www.great-alaska-seafood.com

Gambys Stone Crab Shack

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and ship fresh
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the same day.
www.freshfloridastonecrab.com

Riggins Crab House, FL

Maryland Style
Steamed Crabs
Garlic Crabs,
Softshell, Live
Crabs
www.rigginscrabhouse.co

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Live/Steamed
Crabs Next Day
Delivery -
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www.iLoveCrabs.com

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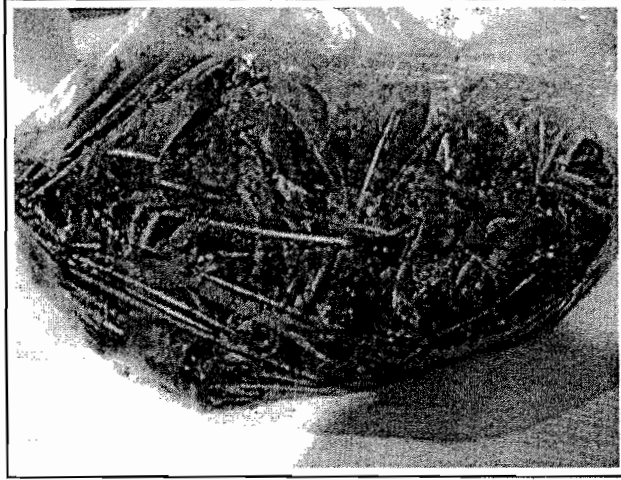
[Ay-Chung Noodle](#)

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[Bluefin](#)

[Boba Smoothie](#)



Peering through the clear plastic bag, the crawdads looked like aliens, the kind which leap out during the climax of a movie to chew on people's faces. But it was us who decimated them. We twisted the heads off the buggers, wrapped our puckered lips around them, and sucked out the fatty/spicy juice from the skull, laughing like maniacal madmen.

To get at the pasty tomalley beneath the thorax, we pried the feelers apart from the body, ripping it off with a sickening crunch. Their pea green innards had a mossy taste, faintly sweet and swampy.

The tail we saved for last. This was the money meat. We pinched the aft section of the dorsal fin to force the succulent morsel out, and detached it daintily with two fingers. The thimble-sized hunk of flesh was tiny like a shrimp, but tasted like its bigger cousin, the lobster.

However, our assertion of dominance on the food chain was short-lived, as the mudbugs exacted its own revenge against us. Its weapon of choice was the pepper red brew it wore like a protective force field, which left our lips throbbing. Thankfully, the "mild" spice level we chose was only pleasantly numbing at this stage of heat, but at higher dosages it would be downright radioactive and lethal.

[Boiling Crab](#)

[Brodard](#)

[Bua Siam](#)

[Cafe Hiro](#)

[California Fish Grill, Cyp](#)

[California Fish Grill, Irvir](#)

[Captain's Table at OCC](#)

[Chat Noir](#)

[Chicago's Best](#)

[China Garden](#)

[Chuao Chocolatier](#)

[Chowking](#)

[Claro's Italian Market](#)

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[French 75 Brasserie](#)

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[GaJa Okonomiyaki](#)

[Genki Living](#)

[Greek Island Grille](#)

[Growers Direct](#)

[Hakata Ramen](#)

[Honda Ya](#)

[Hong Kong Fishball House](#)

[Houston's](#)

[IKEA](#)

TBC 000144



In the end, we had built our own little hills of litter piled high with the hollowed out shells of crustacean carcasses, soiled WetNaps, and a bill which was comparatively smaller than the carnage we left behind.

But in a last ditch effort of insolence, notice what those little mudbugs managed to get the nice servers to print on the receipt.

TABLE #: table 7c	
BOILING CRAB	
14241 Euclid Ave. #C-116 Garden Grove, CA 92643 714-265-CRAB(2722)	
INVOICE # 794	
DATE/TIME: 3/18/2006 9:27:44 PM	
SERVER: YO MAMA	
STATION: OT	
PARTY SIZE: 3	
3	CRABFISH2* \$23.97
	SB
	HELD
1	SAUSAGE (12)* \$2.99
2	CORN* \$1.00
2	SODA* \$2.00
1	H2O \$0.00
SUBTOTAL \$30.76	
TAX \$2.38	
GRAND TOTAL \$33.14	
Opened: 3/18/2006 9:27:27 PM	
Ya'll come back now, Ya'hear?!	

"Yo mama," indeed! You may have won this round, my wily adversaries,

[India Cook House](#)

[Indo Kitchen](#)

[Irvine Tofu House](#)

[Jerry's Dogs](#)

[JJ Bakery & Cafe](#)

[Jollibee](#)

[Kaya Tofu House](#)

[Kim Loan](#)

[King's Fish House](#)

[Koba Tofu Grill](#)

[Korean Dae Myoung Ok](#)

[Krua Thai](#)

[Le Chef de Continental](#)

[Lollicup](#)

[Lonestar Steakhouse](#)

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[Lucques](#)

[Magic Wok](#)

[Maki-Zushi](#)

[Malibu Fish Grill](#)

[Manila Sunset](#)

[Mastro's Steakhouse](#)

[Memphis Soul Cafe & Bar](#)

[Mitsui](#)

[Mr. Baguette](#)

[Nalu's Island Grill](#)

[New Capital](#)

[Nice Time Deli](#)

[Niki's Indian Food](#)

[Noodle Avenue](#)

[Nory's Peruvian Restaura](#)

[Original Mike's](#)

[Pagolac](#)

[Park Avenue Dining](#)

[Pho Bac Ky, Irvine](#)

TBC 000145

but I'll be back later with more friends and lemon wedges.

Boiling Crab
(714) 265-2722
14241 Euclid St # C116
Garden Grove, CA 92843

posted by elmomomster @ 5:45 PM

30 comments

30 Comments:

At 8:09 PM, onetomato said...

no offense...but that is the most disgusting sounding meal i've ever heard of....*shudders*

At 10:13 PM, dietchilicheesefries said...

damn elmo looks like something out of Predator or Aliens... and you ate it... nice

At 12:41 AM, Passionate Eater said...

With the messy look of those "crabs in a bag," it's great to know that you could just pop in next door and wash your dirtied shirt (dirtied with cracking open the messy shell fish)!

I feel mildly disappointed that they don't have any other sides other than "one" corn on the cob and "one" Cajun sausage. They should have potatoes at least, or maybe some cornbread to go with the crawfish. But I guess the caked-on seasoning mess constitutes a side dish in and of itself.

At 7:57 AM, joy said...

Crawdads are on the list of things I haven't gotten around to eating because (1) I didn't eat seafood, not willingly at least, for the first 25 years or so of my life and it's taking a while to make up for lost time, and (2) I didn't know how to extract the food content from the protective covering. But no longer! In fact, inspired by your vicious attack on these creatures, I found the following web site that shows pictures of the approach (albeit in tasteful, comic book form):

<http://www.cajuncrawfish.com/page.cfm?sct=howtos&pg=eating>

Watch out you spicy crawdaddies, here I come...

At 8:13 AM, Kirk said...

[Pho Bac Ky, Tustin](#)
[Phoenix Food Boutique](#)
[Phuong Trang](#)
[Pondok Kaki Lima](#)
[Pupuseria San Sivar](#)
[Quan Hop](#)
[Ramayani](#)
[Robata Yakitori](#)
[Royal Khyber](#)
[Saigon Grille](#)
[Sanamluang Cafe](#)
[Santoka Ramen](#)
[Sea Harbour](#)
[Spago](#)
[Stricklands](#)
[Super Corokke](#)
[Sushi Shibuchio](#)
[Tan Huong](#)
[Ten Ten Seafood](#)
[Thai Nakorn](#)
[Thanh Mai](#)
[The Hat](#)
[TK Burger](#)
[Toko Rame](#)
[Tommy's Sushi](#)
[Trabuco Oaks Steakhouse](#)
[Tropika](#)
[Uptown Kabob](#)
[Waikiki Hawaiian Grill](#)
[Wat Thai Temple](#)
[Wholesome Choice](#)
[Zankou Chicken](#)
[Zesty Thai](#)
[Zon Baguettes](#)
[Zov's Bistro](#)

Wow some bugs & brews don't sound too bad...especially if Yo' Mama made them! I don't do the heads though....

At 8:49 AM, elmommonster said...

onetomato,

It's certainly not a meal for everyone. It's a good thing they gave me a bib...juice and guts everywhere! Seasoning stuck underneath my nails. Sweat beading up my brow.

DCCF,

Aliens is exactly the movie I was thinking of...you really get close and personal with these things, more so than lobster or shrimp.

PE,

I know! I was sooo bummed there were no potatoes! And I thought it was kinda weird that they just don't include a corn and sausage for every pound of crawfish bought, instead of just the first. But I guess that's how they keep the price low and how they can earn some incremental revenue on offering extra corn and sausage. By comparison, one place I used to go to a lot in Long Beach, called Crab Pot, included everything -- shrimp, clams, crab legs, sausage, corn and potatoes...but they charged a flat \$25-\$30 per person!!!

Joy,

HAHA! That comic is hilarious! I think I remember a similar cartoon appears on Boiling Crab's wall as a poster. It's definitely more visceral and messier in practice. My taste and tactile memory of that experience is still vivid even though my visit was more than 2 weeks ago.

Kirk,

They have blue crabs and shrimp sold by the pound too...I am definitely going to try them next. I think the most cost effective in terms of meat to dollars would be the shrimp. The crawdads tail meat accounts for only 20% of the total weight.

At 4:07 PM, ChristianZ said...

Perhaps Yo Mama is the Vietnamese answer to YoYo Ma.

At 8:24 PM, MEalCentric said...

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[Things to Eat Before You](#)
[Meme](#)

Thanks for the review Elmo, I was wondering about this place. I gotta say though, the plastic bag makes it sorta unappetizing. When I was in New Orleans, they would give you the same meal but on a plate, rather than in a bag so you dont feel like your opening a bag of dead bugs. But still, for that price, I would be willing to overlook that minor problem and chow down. Looking forward to trying this out

At 12:04 AM, Seth Chadwick said...

elmo,

I think I am going to nominate this post for some food blogging award next year. LOL!

You are a great master of the tale and you survived the onslaught of the aquatic aliens.

Sounds like the perfect place for J. to tell me all about. :o)

And, it has to be someone's mama, no?

At 12:52 PM, elmommonster said...

Christian,

If Yo Yo Ma's mother was named "Yo", she'd have to introduce herself as "Yo Yo Ma's Mama, Yo".

Mealcentric,

Yeah, presentation is definitely not their strong suit. The soft drinks come in cheap fast-food styrofoam cups. I'm also betting the jambalaya is served on Dixie plates.

Seth,

Thanks Seth! But I think your Mastro's post is going to edge me out. I'm still savoring every word of your post as I type this.

At 1:31 PM, eatdrinknbmerry said...

Elmo, i've never tried crawfish but I definitely want to now. Contrary to what others are saying about the plastic bag presentation - I like it!

At 5:26 PM, elmommonster said...

EDBM,

One thing that plastic is good for, if you don't finish, you have an

Site Feeds

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instant doggie bag...

But seeing as how crawfish is mostly shell and head, I doubt anyone will have leftovers.

At 8:07 PM, dietchilicheesefries said...

if it bleeds... you can kill it...

Governor Schwarzenegger

At 8:43 AM, elmommonster said...

Foreigners cannot enjoy our food, I suppose, any more than we can enjoy theirs. It is not strange; for tastes are made, not born. I might glorify my bill of fare until I was tired; but after all, the Scotchman would shake his head, and say, "Where's your haggis?" and the Fijian would sigh and say, "Where's your missionary?"

- Mark Twain

At 11:14 AM, Daily Gluttony said...

"Cajun-style", "Vietnamese-owned"...just the thought of that is so intriguing that it makes me wanna check it out!

At 7:02 PM, hbgrrl said...

Whatta bunch of babies!!

Plastic bag? Feh!

heads on your meal??

meh!

juice and guts everywhere?

You're my kinda guy!!

Elmo...I'm seriously in love.

At 12:02 AM, elmommonster said...

Pam,

That potential of Cajun and Vietnamese fusion was pretty tempting for me too. Although I don't know if there's much Vietnamese flavor in the food, the prices are definitely indicative of a typical Vietnamese dive.

hbgrrl,

LOL! Amen! If were possible for the crawfish to be eaten whole, like I do shrimp, I'd a done it!

At 11:53 AM, Anonymous said...

I am in love... affected by the tastegasm...=)

At 8:51 AM, elmommonster said...

Anon,

Tastegasm?! I think you just coined a brilliant new word!

At 4:58 PM, Jeni said...

Oh man. When I went Nawlins last summer to visit my one big Vietnamese uncle, the one thing I wasn't able to eat were crawfish. Crawfish, unfortunately were out of season. Cajun and Vietnamese go together just like my big boy Uncle Loi. ;) I'm gonna try and check this place out.

I think "Yo mama" is the coolest server's name. But if I had a server name, it'd be "Yo mama's mama!" Oh snap!

At 3:28 AM, Anonymous said...

ahhh, disgusting the meal may sound and as alien as they may look the messy mudbugs were DEEEE-licious! i'm from New Orleans myself and this stuff is even better than MY mama's! The plastic bags were not as "unappetizing" as Mealcentric thinks..especially once you see these beautiful mudbugs marinating in the spicy juices.. *licking my lips*..besides i think a place like this doesn't need good presentation.. the cool jams and good eats for that price was well worth the drive from LA. I'm just left wondering if they have "YoMama" ...you think there's a "YoDaddy"?!

-Searching for "YoDaddy"

At 5:14 PM, elmommonster said...

jeni and anon,

Yo mama! Yo daddy! Yo kids! Everyone should like these bugs!

At 3:35 PM, Eddie Lin said...

elmo,

just catching up on your posts. i love this one. the last time i had a crawdad boil was in houston, tx. i'm really happy there is one just south of LA, los angeles, that is.

At 7:41 AM, elmommonster said...

Eddie,

As far as I know, the family that owns it used to hail from Houston. So this is the real deal!

At 1:33 AM, Anonymous said...

Cafe Artist is way better than Boiling Crab. Much more flavorful, and it was the first to open.

http://www.ocregister.com/ocr/2004/12/31/sections/entertainment/et_dining_nightlife/article_361331.pl

Great blog!

At 1:36 AM, Anonymous said...

oops, that's

http://www.ocregister.com/ocr/2004/12/31/sections/entertainment/et_dining_nightlife/article_361331.php

At 2:35 PM, Anonymous said...

i have been to this restaurant and is really kick back. you can get down and dirty and no one will be looking at you weird. what is so nasty bout putting seafood in a plastic back? i personally think is way cleaner than plates. it is a fun enviroment because everyone is laughing and having a good time getting their hands dirty. \$2 BEERS? that is way cheaper than most places. the price cant get any cheaper for seafood and they arent cheap with their portions like most restaurants. they may not serve so much sides but hey you know their food is off the hook when the waiting list is up to an hour or more! YOU WANT POTATOES THAN GO TO RED LOBSTER OR OTHER SEAFOOD RESTAURANTS AND PAY 20 BUCKS MORE. after all they are known for their crawfish not pototoes or anything else!

At 6:39 PM, Anonymous said...

the only comment for this place is you gotta go try it yourself. If you can't handle the spices then may be it's best to leave for those who loves it. Trust me i can admit this addiction.

At 9:48 PM, jx said...

My woman and I are hooked on this place. We get 2 pounds of the whole sha-bang crawfish, 1 pound whole sha-bang shrimp, and she just has to have her lemon pepper shrimp. That's 4 lbs between the 2 of us only!

Oh yeah, we usually stop by Cajun Corner as well to get some clams since this place doesn't serve clams. What can I say, what my baby wants, we go...:) You do get sausage and corn for 1 pound at CC. Gotta try the Long Beach spot though.

At 6:24 PM, Anonymous said...

It was about back in september when I first read this blog. I have been completely addicted ever since. I go almost every week and I live 50 miles away from the place.

If you have never gone there, I would advise ordering your seafood "whole she-bang" and Medium heat. my personal order is 2lb. crawfish and 1 dungeoness crab.

Garden Grove location now offers, Shimp etouffee, Fried Catfish, Cajun Hotwings, Cajon fries.

They also are working on getting lobster tanks and will be offering them around \$13/lobster (1lb lobsters)

The oysters are a great value around (\$1/oyster) served cold over ice with lemon/salt pepper and g-sauce which tastes like worstershire and ketchup.

Beers, you can't beat the price at \$2 a bottle.

Blue crab, I wouldn't personally recommend as they yield little meat. (they are VERY high in vitamin b12)

Crawfish are awesome and your server lets you know if they are previously frozen or not.. Don't be scared off by frozen ones because while they are not as good as fresh, they certainly don't dissappoint.

Dungeoness crab is my absolute favorite.. they are typically around 2lb each and will cost you around \$16 per crab. Absolutely delicious and served as they should be, completely in tact! A plus for those who love tomale(innards)

Boiling crab is a place you will either probably not like or become completely obsessed with.

Post a Comment

<< Home

EXHIBIT T

WHERE TO EAT NOW

BY JONATHAN GOLD
AND MICHELLE HUNEVEN

DOWNTOWN L.A./CHINATOWN/WESTLAKE

GOLD 99 **77** **66** **65** **Ciudad** Glistening oysters at happy hour. Fatally strong mojitos, Peruvian-style ceviches and Bolivian-style tamales, Caribbean paella and a classic *pescado Veracruzano*, Bahía-style *moquegas* and a *fritanga* that would knock them silly in Managua. Ciudad, the Pan-Latin downtown outpost of Mary Sue Milliken and Susan Feniger, may be all things to all people, but especially to all people whose pleasures include bonding an elbow every now and then. 445 S. Figueroa St., downtown, (213) 406-5171. Mon.-Tues. 11:30 a.m.-9 p.m., Wed.-Thurs. 11:30 a.m.-10 p.m., Fri. 11:30 a.m.-11 p.m., Sat. 5-11 p.m., Sun. 5-9 p.m. Full bar. Vols. parking. AF, D, MC, Y. Pan-Latin. **SG** **5**

GOLDEN **Haru Ufala** Los Angeles is in the middle of an *izakaya* renaissance, an explosion of intimate, beer-soaked taverns flipping out beakers of sake, small plates of food, and breaded seaweed, and small, oily grilled fish of every description. Haru Ufala, a neighborhood *izakaya* affiliated with the nearby Go-Go SUSHI bar, may have neither the encyclopedic sake list nor the fancy seafood selection of some other restaurants, but the steamed cow tongue, yellowtail with daikon radish, and simmered kurubito pork belly are delicious; the green-tea noodles are soothing, and the restaurant is open very late on weekends. **368 E. Second St., downtown.** (313) 602-0977 Mon.-Thurs. 6 p.m.-mid., Fri.-Sat. 5 p.m.-2 a.m. Street parking. \$15-M. Japanese | **C**

SILVER LAKE/LOS FELIZ/ECHO PARK

Hillier's is another great presentation of Silver Lake hipsters can attend. Hillier's was designed to serve hangers-up the way that pencilcils was designed to cure cynicism, a hot, crowded, under-ventilated slice of culinary ruminating that cuts straight to the heart of the problem. Sweet by the grease (are we Hillier's chicken-fried stuff?) weighty grime is there for you. Believe or asin a shock to the system? An every-singl' Doves Mexi omelette, which comes with therapeutic doses of everything in the kitchen, may give the trick. Bunnet and strong coffee! the best! You've come to the north place 3524 W. Sunset Blvd. Silver lake. (323) 664-0046 Open hours 7:30 am - 2:30 p.m. **C** only No liquor Street parking American **US\$** (\$)

Chase's A dual store-front in Silver Lake takes the gourmet store on one side and espresso cafe on the other. The lunch menu features salads, sandwiches, quiche and the house specialty, tartiflette (baked diced potatoes with onion and bacon topped with melted reblochon cheese and served with a mixed green salad). The gourmet shop tempts with a variety of gift packages for all occasions. 3800 Hyperion Ave., Silver Lake. (323) 665-9545; Fax (323) 665-9665 Open Mon-Sat 8:30 am - 5:30 pm (Mon open until 6:30), Sun. 10 am - 5 pm No alcohol Top parking **A**, **B**, **S** in Sandwiches **US\$** \$9-\$30 Mid-range

HOLLYWOOD/MELROSE/LA BREA/FAIRFAX

Antequera de Oaxaca The place specializes in botanas — bar munchies, more or less, served in a restaurant without alcohol. The botanas are assembled into a big combination plate for one, two or four people: crunchy balls of chonzo, dried beef, professional-strength stals of fried pork rind, a tangle of shredded string cheese, Oaxacan chile relleno stuffed with a sweet-sour chicken stew, and chunky, rustic guacamole. The pace is just right. The dining room is pleasant. And the plate is enough for two or three hungry people. \$200 Mérida av., Hylax, (323) 466-1061. Open daily 9 a.m.-8:30 p.m. No alcohol. Street parking. MK. V. Oaxacan. JGS

OLD 95 Magnolia Magnolia is the very model of a snazzy restaurant, open after the clubs close, prepared to make you eggs Benedict for breakfast the next day, suitable both for a first date and an impromptu burger after a movie at the ArcLight, with an outdoor dining room suited to long conversations and an indoor one so loud that conversation is moot. The wine list is short and pleasant. The menu of big salads, hearty pastas, hummus with pita, and pan-seared scallops is probably the sort of thing you could assemble yourself out of ingredients bought from Trader Joe's, but the kitchen does a pretty good job—and the point is it's open, with music, cocktails and your friends from 11 a.m. to 12 a.m. *Hyland, (323) 467-0606*. Until next time it's 7 a.m. Full bar. Valet parking. **A, M, C, B, California Contemporary, 15 \$ T C**

**MID-WILSHIRE/KOREATOWN/
CENTRAL LOS ANGELES**

GOLD 98 **07** **A-Won** just south of I.A.'s oldest Thai-restaurant neighborhood, tucked away in a mini-mall where the Lexus park together as tightly as grains of rice in a bowl, **A-Won** is one of Koreatown's oldest sushi restaurants, a temple of raw halibut and sliced chiles, a serene but well-worn place where the little-backed booths are as private as little cabanas and the *soba* flows like water. Marinated sea cucumber, massive portions and the habit of eating sashimi with raw garlic have their fans, but the great Korean contribution to the world's sushi kitchen is probably *hup dup*.

MOOD METER

★ **New to the List**

Not Rich, But Adventurous

§ Candlelight Dinners... on a Budget

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\$\$\$ Hey, Big Spender

☾ Late-Night

 Takeout

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GO TO Jonathan Gold's
99 Essential
L.A. Restaurants

In the 18 hours and 43 minutes since my last meal at **Boiling Crab**, I have taken three showers, washed my hands thirty-seven times, soaked in the juice of four lemons and scrubbed twice with a stainless-steel bar. I have brushed my teeth six times, flossed five and gargled with Listerine and Plax. My khakis are in the midst of their second round with Snuggles the fabric-softener bear, and my shoes have been quarantined on the back porch. I would like to think that I will be ready to reconnect with the outside world soon, but my son scooted away rather quickly when I dropped him off at school this morning, and the cat regards my fingers with an ominous hunger in her eyes.

The Los Angeles restaurant world has long been a place of improbable carom shots, but even here the Bolling Crab, a Cajun seafood restaurant opened by a Vietnamese family from southeast Texas and serving a young Chinese clientele, is unprecedented in the complexity of its resonances: Southeast Asian seafood culture colliding head-on with Franco-Canadian cuisine, Tabasco running into the bird pepper, spicy Vietnamese-Chinese crabstyles bleeding into the swamp cooking of the American South. The wait for a table often exceeds an hour. The beer is cheap. You are never farther than a couple of feet from a flat screen showing the game, but the soundtrack is loud rock & roll and the neon signs and graffiti-

Big plastic bags of seafood plopped down in the middle of the table — **shrimp and crab and crawfish ready to be plucked from the bag and dismembered**, heads smashed and sucked, meat stripped from smoking-hot shells until you reach a gross seafood satori.

scarred walls are college-town juke-joint funk — a New Iberia seafood patio whose parking lot happens to be thronged with Lexuses and souped-up Scions instead of F-150 trucks.

The vast, swampy stretch of Cajun Louisiana between New Orleans and the Texas border has always been known for its seafood, especially at the "boiling points" that pop up in prefabricated metal buildings practically everywhere around the countryside, especially during prime springtime crawfish season. At a boiling point you can get boiled potatoes and corn on the cob, and usually spicy shrimp or crab, sold by the dozen or by the pound. What you usually get, of course, is crawfish, bright-red and ominous looking, boiled in a vat of peppers and bright spice, occasionally including the odd tub of Tabasco-pepper mash imported from the factory in New Iberia but always spicy

MAGICAL MYSTERY TOUR

Bastide reopens

To the small, food-obsessed population of Angelenos who know the difference between a sliver Jabugo ham and a chunk of mere *jamon serrano*, Bastide is the Montrachet-slinging equivalent of Willy Wonka's chocolate factory, with *Space Jam* auteur Joe Pytko, its mad proprietor, taking the place of the estimable Mr. Wonka.

When Bastide opened half a decade ago, its chef, Alain Giraud, redefined what California-Provençal cooking might be, only to be replaced abruptly by Ludovic Lefebvre, who introduced molecular gastronomy to the Los Angeles kitchen. The all-French wine list was of unmatched depth. And then, as suddenly as it opened, Bastide closed, and many months went by while French design star Andrée Putman tweaked her posturistic minimalist interior to include treasures from Pytká's art collection: Walter Manzke, an ex-Patina-

Red

Shell games at

enough to knot your insides and scorch your lips.

At Boiling Crab, you choose seafood, all sold by the pound or three, boiled with your choice of supersaturated garlic butter, lemon pepper or a fiery Cajuneseque seasoning that will stain your fingers and seep out of your pores — or more likely what the restaurant calls the Whole Sha-Bang, a mixture of the three. (It is good to remember that what the restaurant calls spicy is extremely spicy, of an intensity that more or less blots out the flavor of the seafood. Medium-spicy is fine.) There are French



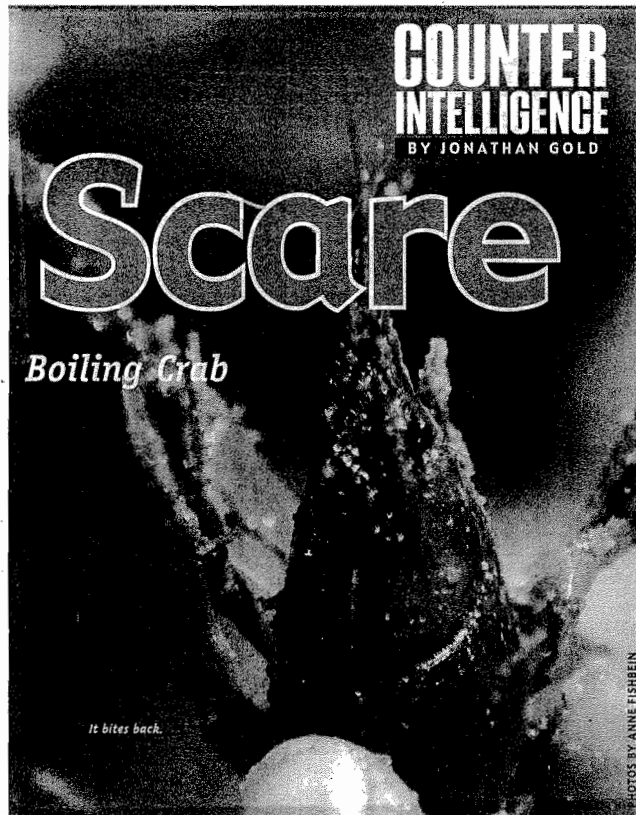
fries, seasoned with a spicier version of the stuff that coats barbecue potato chips, fried chicken winglets and boiled corn on the cob. The waiters seem to take special pride in the restaurant's refusal to serve bread, and I suspect that even a *Five Easy Pieces* gambit—a cup of rice and gumbo, hold the gumbo—would be insufficient to get you an order of rice. It may take four or five attempts to get a glass of ice water, but a second beer appears on the table almost before you have a chance to open your mouth.

If you haven't been here before, the extreme informality of the service may be a little off-putting, big plastic bags of seafood plopped down in the middle of the table and not a utensil in sight, shrimp and crab and crawfish ready to be

chef who had become a locavore cult figure in the Monterey Bay area, took over the range, and Pieter Verheyde, the former sommelier at Ducasse in New York, assumed control of the wine list. It was the most famous nonoperating restaurant in America.

Pytka opened the doors last week, and the former customers began to creep back — dinner may start with a glass of Champagne in an empty garden, the music of Louis Armstrong drowned out by the noise of steamrollers, before you are ushered into an equally empty dining room decorated with tchotchke-laden leafless birch-tree trunks (by Russian artist Nicolai Ovtchinnikov) as a few more people trickle into the restaurant.

The menu is prix-fixe, \$100 for seven courses. There is as yet no wine list, so for the moment matching wines are poured with



plucked from the bag and dismembered, heads smashed and sucked, meat stripped from smoking-hot shells until you reach a gross seafood satori.

The restaurant claims that all the seafood is delivered fresh daily, but crawfish is not in its peak season right now, although the plump Gulf shrimp may be at its best. Alaskan king crab legs respond extremely well to the Boiling Point treatment.

Dungeness crab may also be out of season, but the plump, sweet backfin meat hidden inside the shell is still pretty great with garlic butter. It is a primal, satisfying feast.

But even the cat, fond as she is of fish guts, would recoil at the aftermath of a Boiling Crab dinner, a wax-paper tablecloth piled high with shrimp shells and mangled

crawfish carapaces, oozing green crab guts, scarlet antennae and shattered claws, spiky shards of chiton, orange bits of liver and dismembered spinnerets, and a dozen human elbows smeared with garlic, peppers and the stinking viscera of a hundred former animals, a scene that makes an abattoir seem as civilized as croquet. I can hardly wait to return. **B**

Boiling Crab, 742 W. Valley Blvd., Alhambra, (626) 576-9368, www.theboilingcrab.com. Mon.-Fri., 3-10 p.m.; Sat.-Sun., noon-10 p.m. MC, V. Beer. Takeout. Severely limited lot parking. Dinner for two, food only, \$30-\$40. Recommended dishes: shrimp, crab, crawfish.

each course, and unless you are the type of connoisseur who claims familiarity with Hungarian Királyleányka, there will be things you have never tasted. The servers are dressed to the nines, as if dinner were one of those parties in *Eyes Wide Shut*; the music toggles between Cole Porter and Fleetwood Mac.

As in the last incarnation of Bastide, the food wobbles on the edge between familiarity and utter weirdness, things like a shot glass of clear, salsa-flavored tomato water, a sliver of tortilla chip, an espresso spoon of lobster, a squidge of guacamole and a scoop of salty lime sorbet in a shot of tequila — a deconstructed Baja lobster taco. Or tiny squares of sliced hamachi laid out in a mosaic, each dotted with numbing sancho pepper, dusted with salt grated from a massive Peruvian rock

and served with a sake-oyster slushy; a take on a Peruvian tiradito. Tomato salad is moistened with tomato water for extra intensity. A Thai plate includes creamy corn soup poured from a press coffee pot over a bit of Alaskan king crab, a fresh spring roll and a remarkably spicy crab-peanut salad. Warm shavings of abalone are garnished with shaved raw shiitake mushrooms, potato gnocchi and brown butter, an improvisation from the school of Joachim Splichal. Lamb — is, well, lamb, but a remarkably luxurious version of itself, probably cooked for hours at low temperature. Many, many cheeses. Dessert. A fifth or sixth glass of wine, probably a vintage port. And then out on the street, wondering exactly what you had been doing over the last three hours. 8475 Melrose Pl., L.A., (310) 392-9571.

—Jonathan Gold

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EXHIBIT U

OCWEEKLY

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INVESTIGATIONS

FEATURED ARCHIVES

MMM . . . VITTLES

BY STAFF

Thursday, September 20, 2007 - 3:00 pm

BEST OF OC

PRINT E-MAIL

CONTINUED FROM PAGE 3

Slightly reminiscent of London's Portobello Road Market, Long Beach's Olives Gourmet Grocer is like your very own reasonably priced version of Bristol Farms or Gelsons. With dozens of schmancy spreads, olive oils, sauces, a smattering of fresh produce, jams, Barefoot Contessa baking mixes, fine wine and more to choose from, you'll give up completely the Albertsons and Ralphs chain stores of yesteryear.

Best Grocery Store for Live Seafood

99 Ranch Market

Euclid Plaza

651 N. Euclid St., Anaheim

(714) 776-8899

www.99ranch.com

Major chain grocery stores such as Ralphs tend to have pitiful seafood selections that lean toward any number of unpleasant-looking imitation-crabmeat dishes. But at this Asian grocery store, the ocean comes to life, with tanks full of writhing, breathing tilapia, catfish and lobsters, not to mention basins of still-moving crabs (Dungeness and stone), twitching mussels (green and black) and oysters (replete with numerous health warnings, so choose carefully). If you don't like to be on hand when your dinner-dish-to-be bites it, there are plenty of already-dead fish, too, and they can be fried for free between 10 a.m. and 8 p.m. Don't feel like preparing something so large? Hit up the food court, which features steamed buns, sushi, whole fried shrimp and entire roasted ducks with crispy heads still attached. Or if you'd rather skip the main course, head to the ice cream aisle for flavors you've never heard of (ube-macapuno twirl? jackfruit with cashew?) and might never have wanted to (avocado). (Note: This blurb describes the Anaheim location, but there are also two branches in Irvine.)

Best Place to Get Crabs

Captain Jack's

16812 Pacific Coast Hwy., Sunset Beach

(562) 592-2514

Because Paris Hilton doesn't live in OC, the award for best place to get crabs had to go to Captain Jack's. Famous for their Alaskan king crab legs, the restaurant serves up monstrous portions of the hard-shelled crustacean. Although the price tag is high (about \$40), it is worth every penny.

Best Crawfish

The Boiling Crab

13892 Brookhurst St., Garden Grove

(714) 636-4885

14241 Euclid St., Ste. C-116, Garden Grove

(714) 265-CRAB

www.theboilingcrab.com

When a restaurant is so no-frills that it eschews such niceties as plates and silverware and has a menu with only a few items on it, you know they either haven't a clue what they're doing, or they're just so damn secure in their awesomeness they don't need to show off. The Boiling Crab is in this latter category. Yes, they have two types of crab, but their specialty is crawfish, boiled in a large plastic bag full of Cajun seasoning, lemon pepper, garlic butter, or a combination of all three. It comes to your paper-bedecked table in a pail, and you go to work, prying open the heads and sucking out the innards before snapping the tail and peeling out that delectable sliver of shellfish

TBC 000140

goodness (a waiter will happily demonstrate the correct technique). It's involving enough that it can feel like you're burning as many calories as you gain. Your mouth will definitely feel the burn, as the delicacies are spiced for a Vietnamese palate—even the "medium" will make you sweat. A side of blue-cheese dressing eases the peppery pain somewhat, and if you order at least two pounds of the little sea bugs, you'll get half a corncob and some sausage slices thrown in the bag alongside. Totally worth it.

Best Prime Rib

The Summit House

2000 E. Bastanchury Rd., Fullerton

(714) 671-4111

www.summithouse.net

Cuisine these days tends toward the fancy, whether it be a rainbow roll with dynamite sauce, or turkey meatloaf in apricot reduction or whatnot, and that's all good, but sometimes you just gotta have a big, tender, bloody hunk of cow flesh, and none are so perfect as the Summit House prime rib, available in three sizes to suit any appetite, with the option of mild "horseradish sauce" versus the pure fiery minced root itself. Sides are non-negotiable—creamed corn and creamed spinach, a.k.a. vegetables for people who don't like vegetables—but why would you negotiate when it's clear the cooks know what they're doing? Set against a luxurious backdrop that looks like it could have been Henry VIII's dining room, one can imagine this was how old-time Hollywood executives or ancient aristocracy used to eat. The prices, while not rock-bottom, are manageable on most budgets (a prime-rib dinner runs \$24.50 to \$33.95, depending on size, including sides, for more food than most individuals can handle alone). After-dinner mints are coated in chocolate just to show that even the small stuff gets sweated at the Summit.

Best Salsa

El Fortín

700 E. Commonwealth Ave., Fullerton

(714) 773-4290

10444 Dale Ave., Stanton

(714) 252-9120

www.restaurantelfortin.com

For years, El Fortín was the county's only restaurant to specialize in Oaxacan cuisine, the gustatory star of Mexico. But continued Mexican migration to this county means there are now about half a dozen Oaxacan eateries, so El Fortín now must content itself with preparing the county's best salsa: steaming chocolate spiked with chiles, a thick liquid equal parts sweet and scorching. They could bottle this stuff and bankrupt Tapatío, but you can only get it in small bowls for the time being—and only when the stout women who man the kitchen decide to prepare it.

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